



# NOI VIETNAMESE EATERY

306 GLEN OSMOND ROAD FULLARTON 5063

08 8379 3898

offers **free delivery** within **4km** of Fullarton for **orders over \$80**  
 please enquire for possible pre-order option for larger orders to avoid long waits  
[noivietnamese.eatery@gmail.com](mailto:noivietnamese.eatery@gmail.com)

**beer + wine** now available with takeaway  
 there is a limit of **6 beers** or **2 bottles of wine** per order  
 hop onto **WOWAPPS** for easy online ordering  
<https://go.wowapps.com/noivietnameeseatery>

## TAKEAWAY DRINKS AVAILABLE

### CIDERS

BERTIE CLOUDY APPLE CIDER  
 WILLIE SMITH APPLE CIDER

Each	4 Pack
9	30
9	30

### BEERS

BIA SAIGON  
 HANOI BEER

Each	6 Pack
10	40
10	40

### NON - ALCOHOLIC

COKE 330ML  
 COKE NO SUGAR 330ML  
 FEVER TREE TONIC WATER 200ML  
 FEVER TREE GINGER ALE 200ML  
 HOUSE MADE SODAS ( LEMON / LYCHEE)  
 VIETNAMESE FILTERED ICED COFFEE

4
4
4
4
7
5

### WHITE WINES

<b>nv 42 degrees</b> pinot chardonnay	COAL RIVER VALLEY, TAS	35
<b>riesling freak no.4</b> riesling	DEN VALLEY, SA	40
<b>adelina</b> riesling	CLARE VALLEY, SA	45
<b>shaw + smith</b> sauvignon blanc	ADELAIDE HILLS, SA	45
<b>murdoch hill</b> sauvignon blanc	ADELAIDE HILLS, SA	31
<b>turkey flat</b> viognier roussanne	BAROSSA VALLEY, SA	36
<b>giant steps</b> chardonnay	YARRA VALLEY, VIC	46

### ROSE WINES

**woodstock** grenache rose  
**whistler 'dry as a bone'** rose

MCLAREN VALE, SA	29
BAROSSA VALLEY, SA	30

### RED WINES

**sangler 'ldr'** syrah pinot  
**la linea** tempranillo  
**alphelion wines 'confluence'** grenache  
**penley estate 'tomler'** cabernet sauvignon  
**yangarra estate** shiraz

ADELAIDE HILLS, SA	39
ADELAIDE HILLS, SA	35
MCLAREN VALE, SA	41
COONAWARRA, SA	30
MCLAREN VALLEY, SA	41

# TAKEAWAY MENU

available 5:00-9:30PM 7 days a week

Call 8379 3898 or find us on WOWAPPS for easy online ordering

## SNACKS & SMALL

spring rolls vegetarian [gf*][vegan][4]	\$16
spring rolls chicken, crab & prawn [gf*][4]	\$16
banh trang pork [gf* available] [4]	\$16
grilled crispy rice paper w egg, spring onion & hoisin	
banh trang mushroom [gf* available][vegan] [4]	\$16
grilled crispy rice paper w mushroom, spring onion & hoisin	
fried chicken wings [6]	\$18
fried chicken wings with tamarind sauce	
grilled prawns [4] [gf*]	\$20
wood grilled SA green prawns w smoked fish sauce glaze	

## VEGETABLES

crispy eggplant [gf*] [vegan]	\$20
w sticky sesame caramel sauce & beansprout salad	
grilled eggplant [gf*]	\$18
w fish sauce, spring onion relish & peanuts	
roasted cauliflower [gf*][vegan]	\$18
w cashew herb sauce & fresh herbs	
fried brussel sprouts [gf*][vegan available]	\$18
w fermented chilli, fish sauce & fried shallots	
wok tossed green beans [gf] [vegan available]	\$16
w garlic butter & fried shallots	
crispy corn ribs [gf*] [vegan available]	\$16
w five spiced salt seasoning & spring onion aioli	
wok tossed kale [gf] [vegan available]	\$16
w garlic, fish sauce & chilli	

## RICE

pork fried rice [gf]	\$24
w diced pork, egg, beansprout, spring onion	
chicken fried rice	\$24
w shredded chicken, egg, beansprout, spring onion	
mushroom fried rice [gf][vegan]	\$22
w mixed mushroom, egg, beansprout, spring onion	
steamed jasmine rice	small \$4 large \$6.5
steamed coconut rice	small \$4.5 large \$7

[gf\*] gluten free ingredients which will share the same deep fryer or grill as gluten free menu items. Please note our grill is cleaned down between each dish

[vegan available] item can be made vegan upon request for ingredients to be substituted to vegan ones

## SOMETHING LARGER

lemongrass & turmeric chargrilled chicken	
w fresh cucumber salad	half \$30 whole \$38
bbq pork chops [gf*]	\$32
wood grilled chops w lemongrass, sticky fish sauce & spring onion oil	
braised beef rib [gf]	\$32
twice cooked beef rib braised in pho stock & finished on the wood grill with pho glaze reduction & pickled onions	
chilli salt lamb ribs [gf*]	\$36
slow cooked & wood grilled chilli salt rub w mint & lime sauce	
yellow curry beef cheeks [gf]	\$32
slow cooked beef cheeks in yellow curry w potato, snake beans, water chestnut, basil oil & fresh herbs	
soft shell crab [gf*]	\$30
fried soft shell crab w sticky fish sauce & green apple salad	
five spiced squid [gf*]	\$29
fried squid w mild house spice blend & lime aioli	
coconut & noi lager beer mussels [gf option available]	\$29
½ kilo of mussels cooked in coconut & noi lager beer broth w enoki mushrooms, lemongrass, chilli & fresh herbs	

## RICE BOWLS

Jasmine rice topped with house made pickles, cucumber, bean sprouts, fresh herbs & fish sauce dressing

choice of:

slow roast pork belly [gf]	\$18
vegetarian spring rolls [gf*][vegan][4]	\$18
mixed mushroom [gf][vegan]	\$18

## DESSERTS

\*\* NOI x SHIBUI DONUT SPECIAL \*\*  
glutinous rice donuts w condensed milk & icing sugar

mochi donuts 3 piece [gf*]	\$8
mochi donuts 6 piece [gf*]	\$14
mochi donuts 12 piece [gf*]	\$24

## SIDES [all gf & vegan]

fermented chilli	\$3
fresh cucumber salad	\$6
green apple salad	\$6
house pickles	\$6